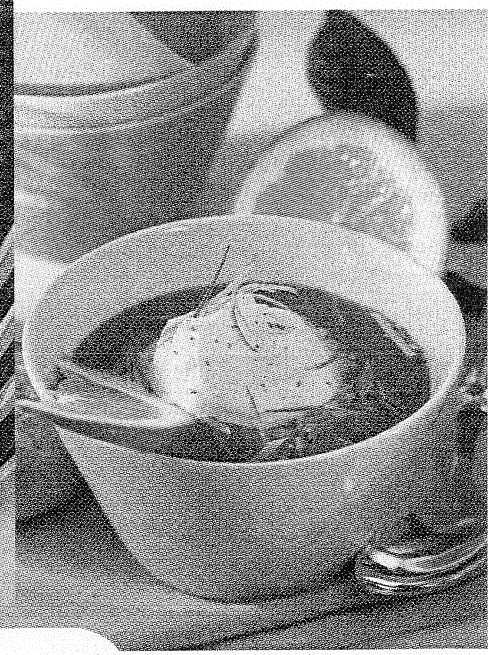
SIEMENS



Gebrauchsanweisung
Instruction manual
Mode d'emploi
Istruzioni per l'uso
Gebruiksaanwijzing
Brugsanvisning
Instrucciones para el uso
Instruções de serviço

EK 711.., EK 716..,
EK 721.., EK 730..,
EK 736..

800 497 00

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# Important information

## Before installation

Please read this instruction manual carefully before using the hob for the first time. It contains important safety advice and information on using and caring for your hob.

- The electrical connection must be made by an approved specialist. Improper connection will invalidate your warranty.
- Please keep the operating and installation instructions In case of repair, you can find all the necessary information on the after-sales service on the cover of the instruction manual. Keep the installation instructions in a safe place ready to pass on in the event of change of ownership.
- Do not switch the hob on if transport damage is apparent.

## Safety information

- This appliance complies with all regulations relevant to electrical appliances. Repairs should only be carried out by service engineers trained by the manufacturer. Repairs that have not been carried out properly represent a considerable hazard to the user.
- This appliance must be used for the preparation of food only.
- The hob and pans or utensils can become very hot while it is in use. Make sure that children are always kept away from the hob.
- Do not leave the hob unattended if you are cooking with fat or oil. Oil can catch fire if it overheats. Never pour water onto burning oil or fat. Burns hazard! Cover the pan in order to smother the flames and switch off the cooking zone. Leave the pan to stand on the hob until it has cooled down.

- ❑ The connecting cords of electrical appliances must not come into contact with the hot cooking surfaces, as this could result in damage to the hob and the connecting cord's insulating jacket.
- ❑ Do not place combustible items on top of the hob.
- ❑ If any cracks, fissures or other breaks appear on the hob, it must be rendered inoperable immediately. The hob should be switched off either via the cooker fuse or circuit-breaker in the main fuse box, or unplugged from its source of power, whichever is applicable.
- ❑ Caution! The saucepan base and the hotplate must be dry whilst cooking. Any liquid between the cookware base and the hotplate will vaporize. The ensuing steam pressure can cause the saucepan to jump violently. Risk of injury!
- ❑ Observe the residual heat indicator. This provides an indication of which hotplates are still hot.

## How to prevent damage to your appliance

Please heed the following information in order to prevent damage to your hob and to keep it in good condition:

### Utensils

- ❑ Pots and pans should not have a rough base otherwise they will scratch the cooking zone.
- ❑ Do not prepare food in aluminium foil or plastic containers as the material will melt and stick to the hob.
- ❑ Do not let enamel pans boil dry as this could damage the base of the pan and the glass-ceramic.
- ❑ If you are using special utensils, observe the manufacturer's instructions.

### Cooking zone

- ❑ Do not use the hob as a storage space or work surface. Salt, sugar or sand (can occur when vegetables are cleaned) can cause scratches on the hob.

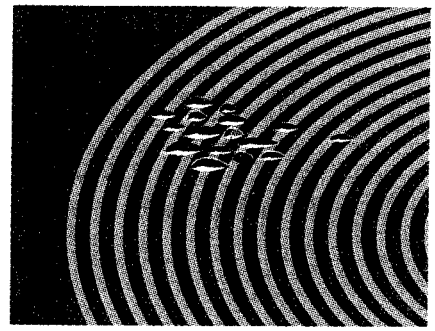
- ❑ Ensure that no hard or sharp object is dropped onto the hob, otherwise it could become damaged as a result.
- ❑ Remove any boiled over food immediately using the glass scraper. This applies in particular to melted foodstuffs, sugar, and foodstuffs with high sugar contents.
- ❑ Only clean the hob when it has cooled, i.e., when the residual heat display no longer illuminates. If used when the hotplate is hot, agents used for cleaning and care of the hotplate will cause stains.
- ❑ Do not use a protective foil on the hob.
- ❑ Do not put any hot pots or pans onto the indicators, the control switches or the hob surround.
- ❑ The glass scaper has a sharp blade. It is best not to use it too near the hob surround, as this could be damaged.

**Hob discoloration**

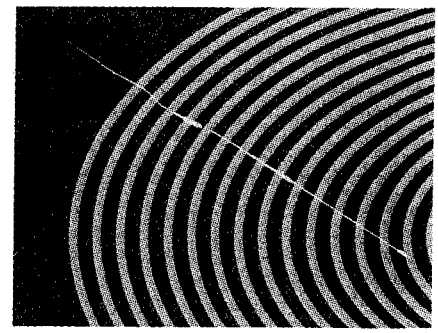
Iridescent discoloration (metallic shimmer) is caused by particles rubbing off the bases of some pans or by using unsuitable cleaners. This can be removed with Sainsbury's CERAMIC Hob CLEANER or Hob Clean but it is a time-consuming job. Our customer service will remove such stains at a charge. Aggressive or abrasive cleaning agents will rub off the decor, causing dark patches.
Any food remains that were not removed and have become baked on will also cause hob discoloration.

## Examples of possible damage

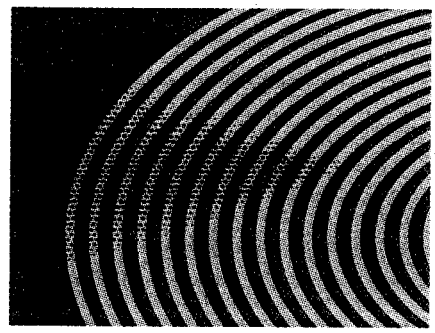
They do not influence the function or stability of the glass ceramic.



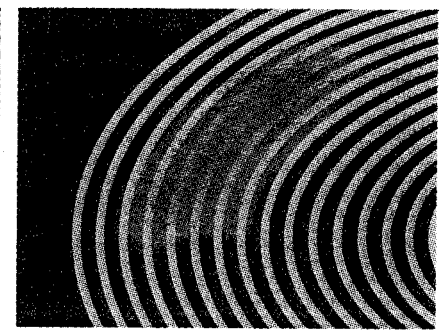
**Pitting** caused by melted sugar or food with a high sugar content.



**Scratches** caused by salt, sugar, sand or rough pan bases



**Metallic shimmering discoloration** due to wear from pan bases or use of an unsuitable cleaning agent.

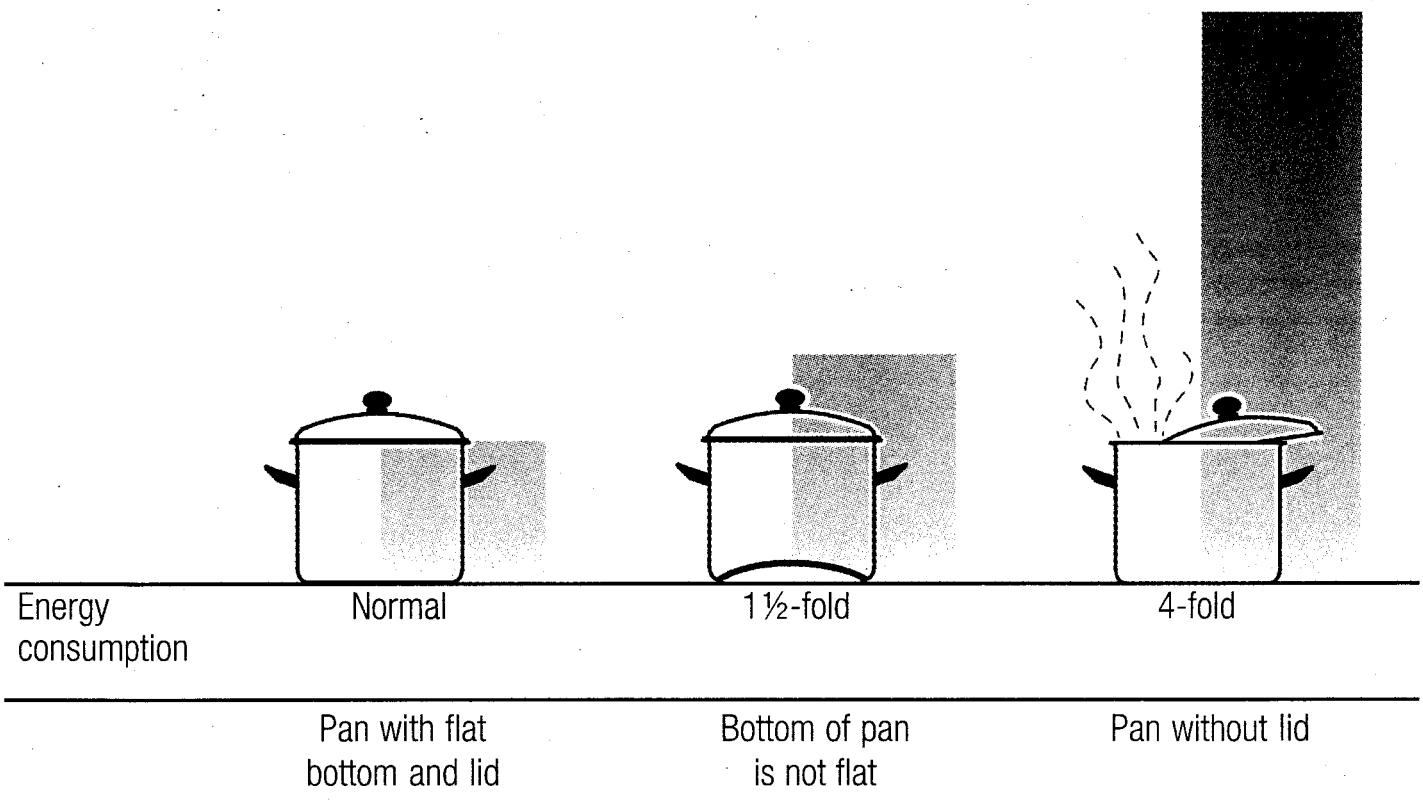


**Decor rubbed off** due to use of an unsuitable cleaning agent.

# How to save energy

- ❑ We recommend that you use saucepans and frying pans with thick flat bases. Uneven bases increase cooking times.
- ❑ Always select a saucepan that is the right size for the food to be cooked. A large saucepan that is only half-filled will consume more energy.
- ❑ Saucepans and frying pans should always be covered by a matching lid.
- ❑ Using a saucepan base that is the same size as the hotplate ensures the optimum transfer of heat. When purchasing saucepans, check that the manufacturer frequently specifies the top diameter of the pan rim. Generally, this value is greater than the diameter of the pan base.
- ❑ Switch back to a lower heat setting at the appropriate time.

- Make use of the residual heat. For longer cooking times, it is possible to switch off the hotplate 5 to 10 minutes before the end of the cooking time.
- Even though the hotplate has been switched off, you can use it for as long as the residual heat indicator is illuminated to warm dishes or melt ingredients.




## Note

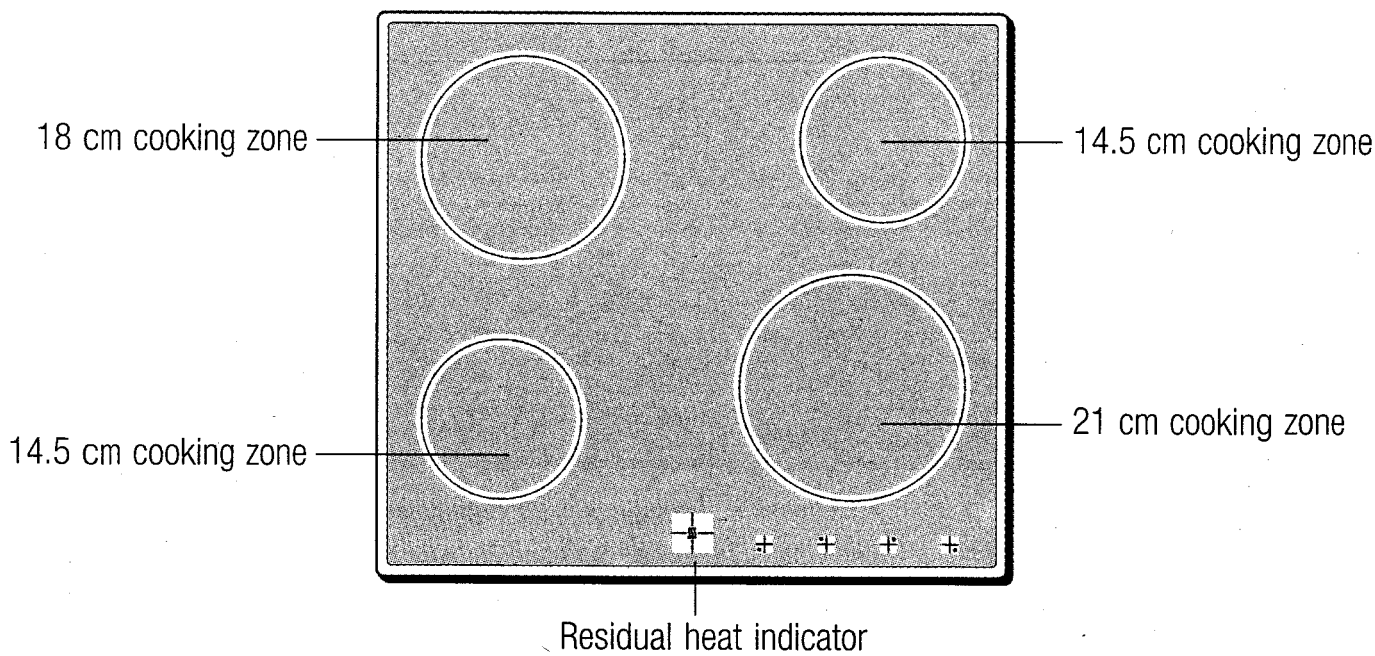
- The temperature of the hotplate is controlled via the switching on and off of the heater; This means that the hotplate does not always glow red. If you select a lower heat setting, the heater will switch off more often than with a higher heat setting. The heater still switches on and off even on the highest setting.
- A quiet buzzing sound may be heard when the hotplates are heating up.
  The heater of the individual hotplates may glow to varying degrees of brightness. It may appear to extend outside the borders defining the cooking zone, depending on the angle from which it is observed.
  This represents a technical characteristic and has no influence on quality or function.

- Depending on the worktop surface, a small uneven gap may form between the worktop and hob. This is why the hob is provided with an all-round flexible seal.
- Irregularities on the surface are a natural characteristic of glass-ceramic products. The hob's mirror finish can mean that even the smallest bubble, less than 1 mm in diameter, is more or less visible. They neither impair the performance nor the durability of the glass-ceramic hob.

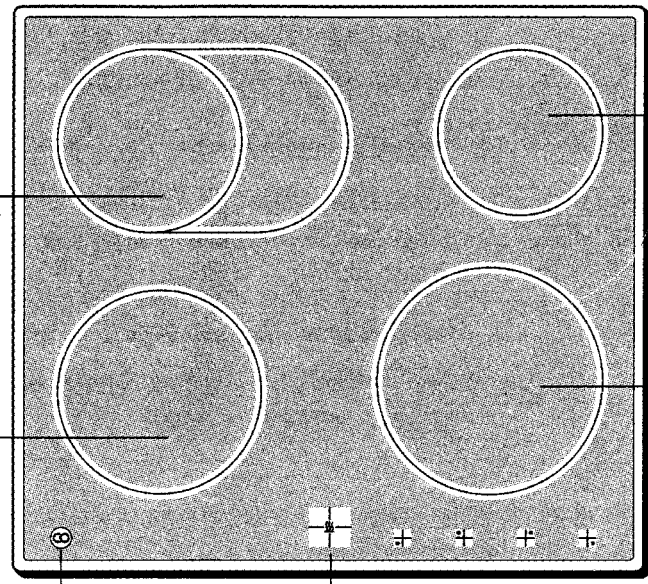
# The hob

These operating instructions apply to different hobs.

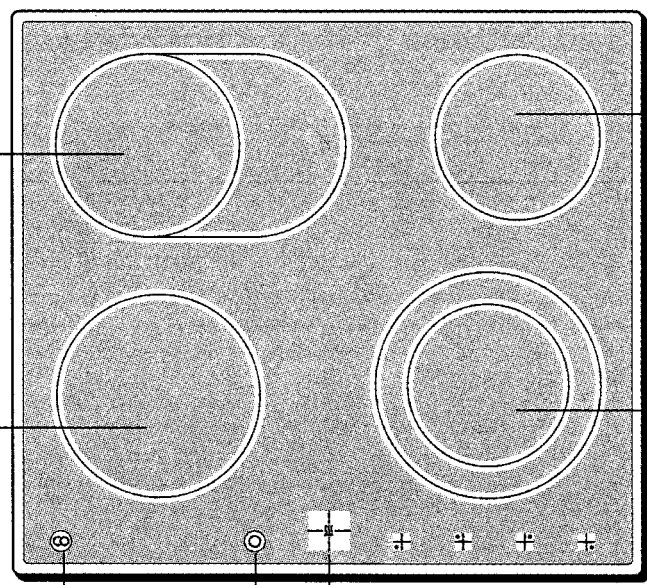
## EK 711..



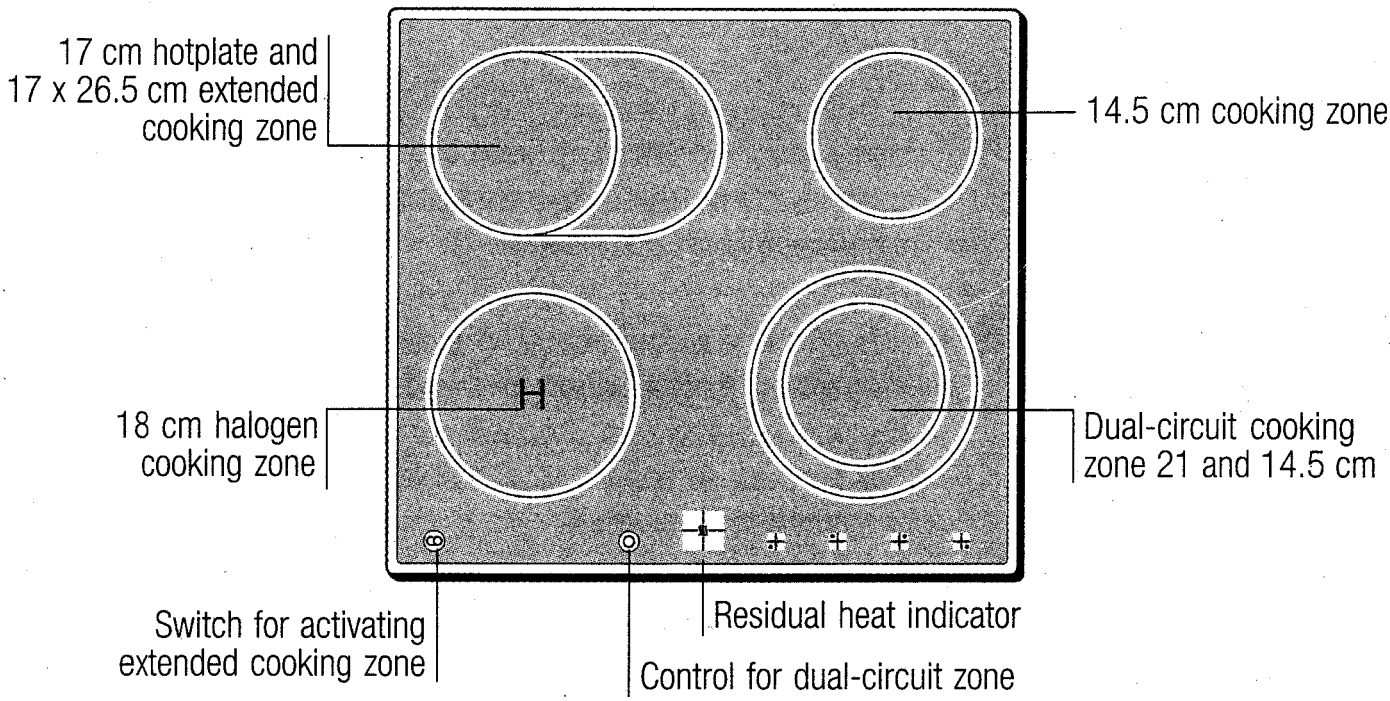
## EK 721..


17 cm hotplate and
17 x 26.5 cm
extended cooking zone
14.5 cm hotplate
21 cm cooking zone
18 cm cooking zone
Switch for activating
extended cooking zone
Residual heat indicator

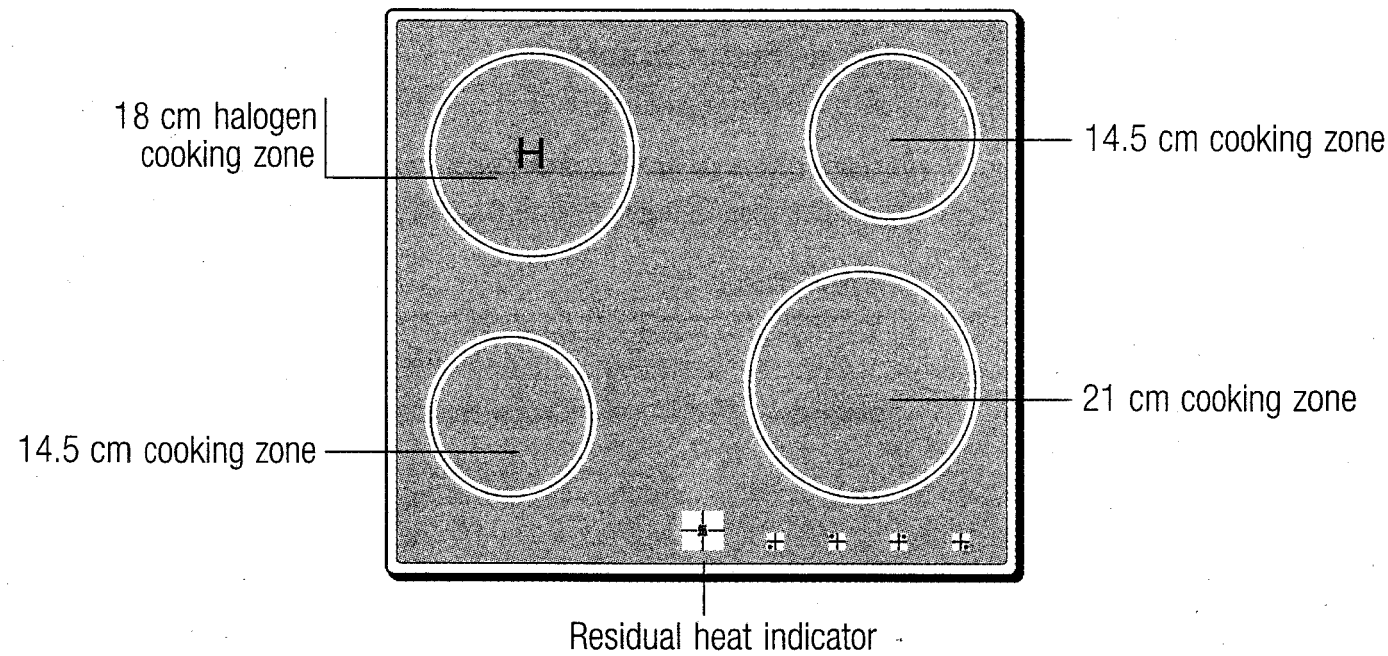
## EK 730..


17 cm hotplate and
17 x 26.5 cm extended
cooking zone
14.5 cm cooking zone
18 cm cooking zone
Dual-circuit cooking
zone 21 and 14.5 cm
Switch for activating
extended cooking zone
Residual heat indicator
Control for dual-circuit zone

## EK 736..


17 cm hotplate and
17 x 26.5 cm extended
cooking zone
14.5 cm cooking zone
H
18 cm halogen
cooking zone
Dual-circuit cooking
zone 21 and 14.5 cm
Switch for activating
extended cooking zone
Residual heat indicator
Control for dual-circuit zone

## EK 716..


18 cm halogen
cooking zone
H
14.5 cm cooking zone
14.5 cm cooking zone
21 cm cooking zone
Residual heat indicator

## Ⓗ Halogen-hotplate

When using hotplates with halogen heating, the heating system reaches full power in just a few seconds.

The halogen heating ring lights up very quickly. For this reason, the heat glow in the middle of the hotplate remains invisible. Please do not look directly at the halogen light. It dazzles.

## Residual heat indicator

The hob has a residual heat indicator for each hotplate. It indicates which hotplates are still hot. This also enables to you save energy by making use of the residual heat, e.g. to keep a small meal warm or to melt chocolate.

## ◎ pad and ⊂⊃ pad

The ◎ pad is used to change the size of the dual-circuit hotplate.
The ⊂⊃ pad is used to switch on or off the extended cooking zone.

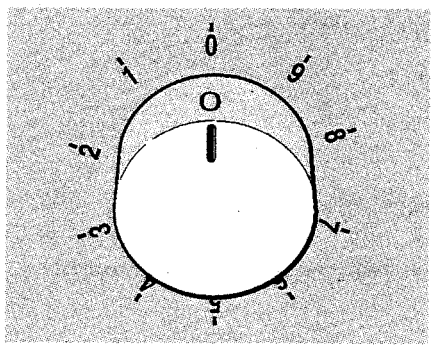
**Switching on the outer heating ring of the dual-circuit hotplate:**
Touch the ◎ pad until the indicator light illuminates.

**Switching on the extended cooking zone**
Touch the ⊂⊃ pad until the indicator light illuminates.

**Switching off:**
Pressing the ◎ or ⊂⊃ pad for a second time will result in the outer heating ring/extended cooking zone being switched off. The indicator light now goes out.

# Setting procedure

## Hotplate control




The hotplate controls are used to set the heat setting of the individual hotplates.

1 = lowest setting

9 = highest setting

| | |
|---|---|
| **Warming** | |
| according to amount | 1 - 3 |
| **Boiling** | |
| Bringing to boil | 9 |
| Boiling large amounts | 4 - 8 |
| Boiling small amounts | 2 - 3 |
| **Frying** | |
| Heating fat/initial frying | 7 - 9 |
| Continued frying | 5 - 8 |

# Care and cleaning

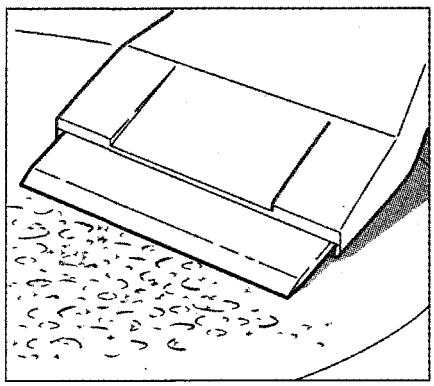
Do not under any circumstances use a highpressure or steam cleaner.

## Care

A protective cleaning agent will coat the glass-ceramic hob with a gleaming, dirt-repellent film. This will help to preserve the attractive appearance of your hob over a long period of time and make it easier to clean as well. We recommend you use "cerafix" which can be purchased from chemists, hardware stores or supermarkets.

# Cleaning

Clean the hob every time that you use it, so that food remains are prevented from being baked on to the surface.



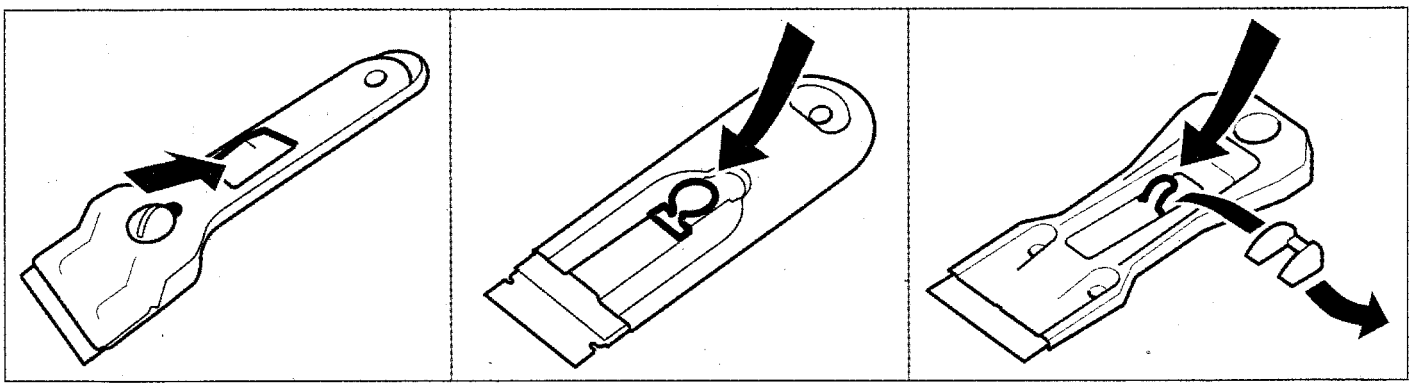
To clean a very dirty ceramic surface, it is best to use the glass scraper.

- ❑ Only use the blade on the glass-ceramic hob. Do not use it on the housing, as this may scratch.
- ❑ Replace damaged blades promptly.

**Warning!**

- ❑ The blade is very sharp. Risk of injury!
- ❑ Always cover the blade of the glass scraper after use.

Your hob will have been supplied with one of the following types of glass scraper.



**This is what to do**

1. Remove all leftover pieces of food and grease spatters using the glass scraper.
2. Clean the lukewarm hob with a cleaning agent and paper towels. Attention: The hob should no longer be hot at this point, as this would cause stains to form.
3. Wipe the hob with a wet cloth and rub dry with a soft cloth.

Water spots can also be removed using lemon juice or vinegar. If you accidentally spill acidic liquids onto the hob frame, please wipe off immediately using a damp cloth. Otherwise dull areas may appear on the hob surface.

**Suitable cleaners for ceramic hobs:**

| Cleaning agent | Supply source |
|---|---|
| Glass scraper | DIY stores/hobby markets, electric appliance stores, specialist kitchen stores, after-sales service |
| Replacement blades | DIY stores/hobby markets, drugstores, painting accessory stores, after-sales service |
| HOB BRITE,<br>RESCUE Galss Ceramik & Halogen Hob Cleaner,<br>SWISS CLEANER,<br>VITRO CLEN | Drugstores, domestic appliance stores, electric appliance stores, super-markets/hypermarkets grocery stores, department stores. |

**Unsuitable cleaning agents:**
Do not under any circumstances use an abrasive sponge or a scouring agent. Nor should any chemically aggressive cleaners such as oven sprays or stain removers be used.

Iridescent discoloration (metallic shimmering) is caused by the bases of some pans or by using unsuitable cleaners. This can be removed with , Sainsbury's CERMAIC Hob CLEANER or Hob Clean but it is a time-consuming job.

Our after-sales service will also remove such discolourations for a small fee.

## Hob surround

The frame is best cleaned using lukewarm soapy water only. Do not use sharp or abrasive cleaning agents, such as the glass scraper. The surface could be damaged.

## Connection

Always keep the control area clean and dry. Any dirt, and in particular boiled-over food or liquid, can be detrimental to appliance operation.

# After-sales service

When calling upon our after-sales service, please specify the E number and FD number of your appliance.
The nameplate containing these numbers can be found on the back page of these operating instructions.

# Protection of the environment

## Packaging and old appliances

Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Old appliances are not worthless rubbish. Environmentally-conscious recycling can reclaim valuable raw materials.
Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating "Caution, scrap".

Up-to-date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local authority.